

April 3, 2014
Mockingbird Welcome Dinner
A Tapas-Inspired Feast

On the Table

Pixie Scout Pickled Vegetables
Prosciutto Americano
Sourdough Bread Olive Oil & Chickpeas
Mixed Country Style Olives

From the Kitchen

Spanish Style Farm Egg Tortilla
yukon gold potatoes, smoked pepper romesco, roasted garlic aioli

Roasted Beets
grape must syrup, labneh , sumac

Littleneck Clams
wintered-over leeks, white wine parsley

Smoked Sweet Peppers & Chorizo
tri-color hungarian peppers, cabbage, pork sausage

Gigante Beans & Broccoli Rabe
citrus zest, mint, cured kalamata olives

Papas Bravas



THE PIXIE
— and —
THE SCOUT

April 4, 2014
Mockingbird Conference Lunch

Roasted & Pulled Chicken
Sullivan Street Wood-Fired Bread
Hoop-house Head Lettuces

Shaved Fennel & Citrus Salad
cured kalamata olives, cara-cara orange, rye crouton

Creamy Broccoli Slaw
broccoli di cicco, golden raisins, maracona almonds

Leek & Potato Vichyssoise
wintered-over leeks, celery root, crème fraiche

Selection of House-made Baked Goods



THE PIXIE
— and —
THE SCOUT

April 4, 2014
Mockingbird Finale Feast
A Pig Roast

O n the Table

Toasted Freekah (Farro) & Herbs
Shaved Carrots & Cabbage
Pimento Cheese
Bibb Lettuce & Buttermilk

From the Kitchen

Cured Pork Belly, Spring Onion & Corn
Radicchio & Citrus

From the Butcher

Braised Pork & Onion Jam
Glazed and Roasted Pork Shoulder
Crispy Pork Skin



THE PIXIE
— and —
THE SCOUT